

# DINNERLY



## Asian Beef Pizzas

with Hoisin Drizzle and Pickled Carrot



25 minutes



2 Servings

Looking for something deliciously different for dinner? This has all the fun of pizza but with the flavours of Asia: soy-and-garlic beef, onion and pickled carrot, topped with cheese and a tasty drizzle of hoisin mayo.



## WHAT WE SEND

- 1 red onion
- 1 carrot
- 50g cheddar <sup>7</sup>
- beef mince
- 4 pita breads <sup>1,6</sup>
- 2 tbs hoisin sauce <sup>1,6,11</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 1 garlic clove
- 1 tbs white vinegar
- ½ tsp sugar
- 2 tsp olive oil
- 2 tsp soy sauce <sup>6</sup>
- 2 tbs tomato paste
- 1 tbs mayonnaise <sup>3</sup>

## TOOLS

- oven tray
- baking paper
- julienne peeler (optional)
- box grater
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens.

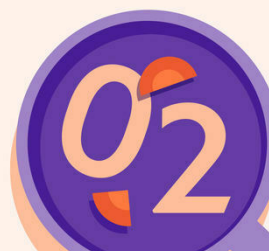
## NUTRITION PER SERVING

Energy 900kcal, Fat 45.1g, Carbs 66.7g, Proteins 53.3g



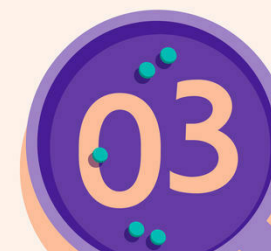
### 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Thinly slice the **onion**. Crush or finely chop **1 garlic clove**. Peel the **carrot**, then shred using a julienne peeler or coarsely grate with a box grater. Coarsely grate the **cheese**.



### 2. Pickle carrot

Combine **1 tbs white vinegar** and **½ tsp sugar** in a bowl and season with **salt and pepper**. Add the **carrot** and stir to combine. Set aside to pickle, tossing occasionally, until needed.



### 3. Brown beef

Meanwhile, heat **2 tsp olive oil** in a medium frypan over high heat. Cook the **beef mince** and **garlic**, breaking up the lumps with a spoon, for 3-4 mins until browned. Stir in **2 tsp soy sauce** and cook for 1 min or until fragrant. Remove the pan from the heat.



### 4. Bake pizzas

Put **2 pita breads\*** on the lined tray. Put **1 tbs hoisin sauce** and **2 tbs tomato paste** in a bowl, season with **pepper** and stir to combine, then spread over the pitas. Top with the **beef mixture**, **onion** (see Make it yours) and **cheese** and bake for 8-10 mins until golden and crisp.



### 5. Serve up

Meanwhile, put the **remaining hoisin sauce** and **1 tbs mayonnaise** in a bowl. Season with **pepper** and stir to combine. Drain the **carrot**, discarding the pickling liquid. Divide the **pizzas** among plates and drizzle with the **hoisin mayonnaise**. Top with the **pickled carrot** and enjoy!



### 6. Make it yours

If you aren't keen on too much onion or you have little ones, use less onion or scatter it over half the pizza only.